

DESSERTS

dolci della tradizione

Citrus PannaCotta (Gluten Free)



Infusion creamy Panna Cotta with lenom and orange zest, vanilla and homemade fresh fruit sauce of the day.

€8.50

Chocolate brownie



Warm dark cioccolato served with scoop of vanilla ice-cream, chocolate syrup and coco powder.

€8.50

Torta Banoffee (Vegan)



Biscuit base topped with soft toffee glazed cake topped with fresh fruit sauce.

€8.00

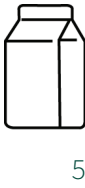
Tiramisù



Lady finger biscuits deeped in Amaretto liqueur and coffee, mascarpone cheese, sprinkled with cacao.

€8.50

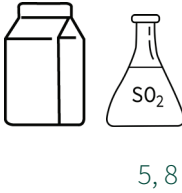
Gelato all` Italiana (Ice-cream)



Flavours:
Vanilla,
chocolate
Strawberry

€8.00

Affogato al Caffè



Two scoops of vanilla ice cream served with a shot of espresso (Add touch of Amaretto liquor €5.00).

€9.00

Cheese board



Selection of Italian cheeses, walnuts, crackers, honey and fresh grapes.

€15.00

Allergens: 1 Celery, 2 Gluten, 3 Seafood, 4 Eggs, 5 Dairy, 6 Nuts, 7 Peanuts, 8 Sulphur dioxide
9 mustard.